

CLAIMS

1. Acidic whipping cream, or its whipped or dried powdery product comprising as an essential component acid-soluble soybean protein.

5 2. The cream, or its whipped or dried powdery product according to claim 1, further comprising acidic taste substance.

10 3. The cream according to claim 1, wherein the cream or its whipped product is ice cream, soft ice cream, whipped cream, cloudy cream or cooking cream.

4. The dried powdery product according to claim 1, wherein the dried powdery product is that of high fat type, powdered whip type or powdered cream type.

15 5. The cream, or its whipped or dried powdery product according to claim 1, wherein pH is 2.0 to 4.5.

6. The cream, or its whipped or dried powdery product according to claim 5, wherein pH is 2.5 to 4.3.

20 7. A process for producing acidic cream, or its whipped or dried powdery produce which comprises subjecting a homogenized mixture of an aqueous phase and an oil phase, containing acid-soluble soybean protein to heat sterilization.